

FERMENTED DRINK AND ITS PREPARATION

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PURPOSE: To prepare a fermented drink having improved flavor for drinking, by carrying out simultaneously alcohol fermentation and lactic acid fermentation by the specifying yeasts of a mixed system of treated materials of germinated wort and whey with a protease so that secondary flavor is complicated. **CONSTITUTION:** Treated materials of germinated wort such as malt extract, etc. and whey with a protease are optionally blended with treated materials of vegetable and/or fruit to give a mixed system, which is adjusted to a proper pH, sterilized, and cooled. The mixed system is blended with precultivated yeasts *Kluyveromyces lactis* and/or *Kluyveromyces fragilis*, and separately precultivated ordinary lactic acid bacteria for food, alcohol fermentation and lactic acid fermentation are simultaneously carried out, the fermentation is completed at the state of <1wt% ethyl alcohol content, the yeasts and lactic acid bacteria are separated to give a fermented solution. It is optionally concentrated, dried and/or adjusted to give a fermented drink.

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